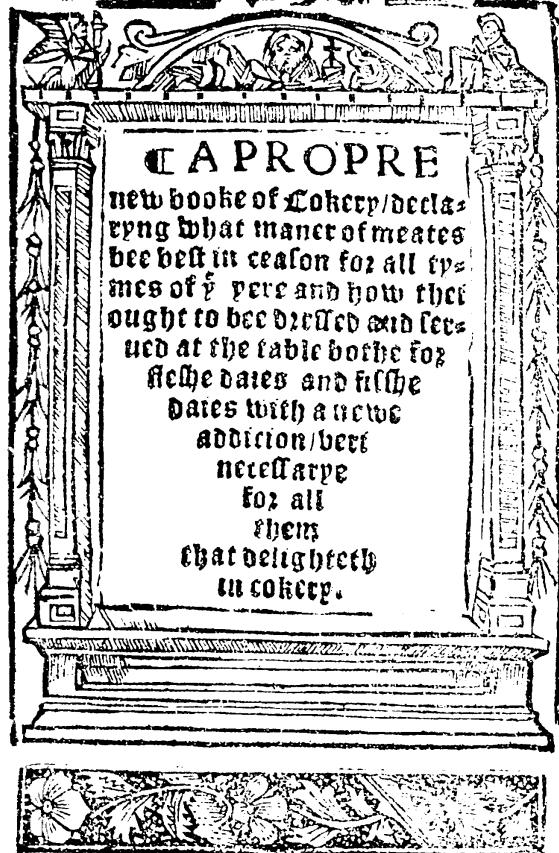


The Bell, by John Lydgate
Merton, 1400.
Item, last year at the same place
Item, in the same place, 1400.
Item, less of animal substance.

Writ in 1400.



The booke of cokery.

Bawne is best from a forþ-nighte before Michaelmas till lent. Beke and Bacon is good all tymes in the yere. Mutton is good at all tymes / but frō Easter to Midsummer it is wurst. A fat pigge is euer in season. A goose is wurst in Midsummer mone / and best in stubble tyme / but when ther be pouȝt greue geese / then ther be best. Aleale is best in January and February and all other tymes good. Lambe and young kid is best betwene Christmas and lēt / and good from Easter to Whitsontyde. Kid is euer good. Hennes bee good at all tymes / but best from Nouember to lent. Fatte Capons bee euer in season. Peacockes be euer good / but when ther bee young and of a good stature / ther be as good as fesantes / and so be young groues. Sinettes be best betwene all Hallowen daie and lent. A Mallarde is good after a frost / till candlemas so is a Teile and other wylde foulē that shypimmeth. A Woodcoke is best from October to Lente / and so is all other birdes as Dusels / and Thressels / Ro-

A. II. b18

The booke
vins / and suche other. Dctrons | Curye
Crane / Bitture / Bustarde / be at all tymes good / but best in wynter. Fesaunes
es Partriche and Raill / be cuet good
but best when they bee taken wih a
Hauke. Quaile and Larkes be euer in
ceason Connies be euer good and so is
a doo. A Hare is euer good / but best
fro October to lent. A gelded dere whe
ther he be fallow or red / is euer in sea
son. A Pollarde is speciall good in
Maire / at Midsommer he is a Bucke /
and is verie good till holy roode daie
before Mighelmas / so likewyse is a
Ragge / but he is principall in Maire. A
barren doe is best in wynter. A pricket
and a lozell lyster is euer in ceason
Thekyns be euer good and so
be pigeons if they be yong

Here after foloweth the order
of meates how they must bee
serued at the table with
their sauces for the
dayes at
dynner.

The first course. Potage

Of cokery:
Potage or stewed broth.
Boylde meate or stewed meat.
Thekyns and bacon.
Powdred beif.
Pies.
Boole.
Pigge.
Roasted beif.
Roasted Veale.
Custarde.
The seconde course.
Roasted lambe.
Roasted capons.
Roasted connies.
Thekyns.
Pehennies.
Bacon beneson.
Tarte.

The service at supper.
Potage or lewe
A salette
A pigges petit
Powdred beif sliced
A shouldeer of mutton or a brest
Veale
Lambe.
Custarde.

The booke

C The seconde course.

Capon rosted
Counties rosted.
Chekyns rosted
Pigeons rosted
Larkes rosted
A pie of pigeons or Chekyns.
Baken bensoun.
Tarte.

C The seruise at dynner.

Brawne and mustarde
Capon stewed or in white brothe:
A peste of veneson vpon brones
A chyne of bieft & a brest of mutton boyled
Chuettes of pies of fine mutton
Thre grene gele in a dishe / sorell saues
For a bubble gole / mustard & vineger.
After althowen date / a swanne

Sauce chadell.

A pigge
A dubble ribbe of beef rosted / sauce peper and vineger.
A loyne of veale or a brest. Sauce
Halfe a lambe or a kid or enges
Two capons rosted. Sauce wyne and
salte / ale and salte / excepte it bee vpon
soppes.

Two

Of cokery:

Two pasties of falow dere in a dische
A custarde.
A dische of Leches.

C The seconde seruice.

Jelly
Peacocke Sauce wyne and salt.
Two counties or halfe a dolyn rabettes
Sauce mustarde and suger.
Halfe a dolyn chekyns vpon sozell
soppes.
Halfe a dozen pigeons
Mallarde { Sauce mustard & eggis
Teale
Bulles
Storke
Heronshew
Crane
Curlew { Sauce gallentyne
Bitture
Mustarde
Felande) Sauce water and salte with
onions sliced.
Halfe a dozen woodcockes. Sauce mu-
starde and suger.
Halfe a dozen perreches
Halfe a dozen rayles
Sauced as the felauntes.

A. IIII.

A dozen

The booke

A dozen of qualles
A dish of larkes.
Two pasties of red dene in a dish
Tarte
Bensbread
Fritters.
Seruice for fishe daisies.
Butter
A salet with harde egges.
Potage of Sande eles and lamperns,
red heryng/grene broyled strawed vpon
White heryng.
Lyng Mustarde.
Haberdyn
Salte Samon mineed. Sauce mustarde
and vergis and a little suger.
Powdred conger
Shad Sauce vineger.
Makrell
Whityng. Sauce with the liuer and
mustarde.
Plaice. Sauce soleil or wyne and
salte/or mustarde or vergious
Thornebacke. Sauce liuer and mu-
starde/peper and salte strawed vpon af-
ter it is brused.
Fresche Cod. Sauce greue sauce.
Bale

Of cokery.

Bale
Mullet
Teles vpon soppes.
Roche vpon soppes
Perche
Pike in pike sauce
Troute vpon soppes
Tenche in gelly or in gressell.
Custarde/
Seruice for the seconde course.
Flownders or floer in pike sauce
Fresche salmon.
Fresche conger.
Brette Sauce vineger
Turbutte
Holbytutte
Breame vpon soppes
Carpe vpon soppes
Sole or any other fishes seised
Roasted Teles. Sauce the
Roasted lamprunns. dripping.
Roasted Puerpos Sauce galentyne.
Fresche Sturgeon
Creues
Crabbe
Shrimpes
Baken lampret
Tarte

Tarte	The booke
Figges.	Chele
Apples.	Raisyns
Almondes blanchéd.	Pearcs.

To dresse a Crab.
First take a male all the legges and hedes/ and then take all the fishe oue of the shelle & make the shelle as cleane as ye can and putte the meate in to a dish and butter it vpon a chafyng dish of coles and putte there to sinammon and suger and alitle vineger, and wheþ ye haue chafed it and seasoned it/ then put the meate in the shelles again and bruse the hedes and set them vpō the dish side and serue it.

To make a Sewed brothe for Lassons/ mutton/ biese/ or any other hot meate/ and also a brothe for all maner of freþe fishe.

ATake halfe a handfull of rosemars and as muche of tyme/ and bynde it on a bundell with thred after it is washen/ and put it in the pot/ after that the pot is cleane shymmed/ and lette it boile a while/ then cut soppes of white bread and put them in a great charege and

Of cokery.

and put on the same shaldyng broþ/ and whan it is soþen enough/ strayne it through a strainer with a quantite of wyne or good Ale/ so that it be not to tarte/ and when it is strayneþ/ poure it in a pot and than put in your caplos and prunes and so let them boyle till the meate be enough. If the broþ be to swete/ put in the more wyne/ or else a lytell vyneger.

To make þyes.

þyes of mutton or beſe must be ſpunçed & reaſoned with pepper and ſalte and a lytel ſaffron to colour it/ ſuet or marrow a good quantite/ a lytell bynegre/ prynes/ great reaſons/ and dates/ take the ſatell of the braþ of poþdried beſe. And if you wyl haue paſt royall/ take butter and yelkes of egges & ſo to temper the flour to maþe the paſt.

To bake Veneson.

Take nothing but pepper and ſaltes but let it haue enough/ and if the Veneson be leñe lard it through with bakē

To roest Veneson.

Roasted Veneson muſt haue vinegre ſugre

The booke

Suger and sinamou / and butter boyled
Upon a chafyngdische with coles / but
the sauce maste not be to tarte and then
late the veneson vpon the sauce.

Chekyns vpon soppes.

Take sorel sauce a good quanticie / and
put in Sinamou and suger / and lette it
boyle / and poure it vpon the soppes / &
then late on the chekyns.

A pikesauce for a Pike/ Breme Perche/ Roche/ Carpe/ Teles/ Sloyches/ and all maner of brouke fishe.

Take a posie of rosemary and tymes
and bynde them togithcer / and put in al
so a quanticie of persely not bounde / &
put into the caudron of water and salt
and yecst and the herbes / and let them
boyle a pretie whyle / then putte in the
fishe and a good quanticie of butter / &
let them boyle a good season and you
shall haue good pikesauce.

For all these fishes aboue wrytten
if ther must bee broyled / take sauce for
them / butter pepper and vineger / and
boyle it vpon a chafyngdische / and the
late the broyled fishe vpon the dische /
but for Teles and freshe Salmon no
thyng

Of cokery.

Chyng but peper and vineger ouer boy
led. And also if you will feie them you
must take a good quanticie of persely /
after the fishe is fried / put in the per
selly into the fryng panne and let it se
in the butter and take it vp and put it
on the fried fishe / and frysse place why
ting and suche other fishe / except teles
freshe Salmon Longer / whiche be ne
uer fried but baken / boyled / rosted or
sodden.

To make a Custarde.

A custarde / the coffyn must bee firsle
hardened in the ouen / and then take a
quarte of creme and fwe or fve yokes
of egges and beate them well together
and put them into the creme / and putte
in suger and small reysnes and dates
sliced and put into the coffyn butter or
els marowe / but on the fissh daies put
in butter.

Here after foloweth a newe
booke of Cokery.

To make cleare Jelly

Take two calues fete and a shoulde
r of veale / set it vpon the fire in a faire
pot with a gallon of water and a gallo
of

The booke
of claret wyne / than let it boyle tyll it
be Ielly / & than take it vp and strayne
it and put thereto Synamon/ Ginger &
Sugre and a lytell turvesole to colour it
after your discretion.

**C To make a dish full
of Snow.**

Take a potell of swete thicke creame
and the whites of eight egges & brate
them al togidre with a spone/ then put
them in youre creame and a saucer full
of Rose water and a dish full of Sug-
ger with all/ than take a sticke & make
it cleane/ and than cutte it in the ende
fourre square / and therewith heate all
the aforesayd thinges together / & cures
as it tyseth take it of and put it into a
Collaunder / this done / take one ap-
ple and let it in the myddes of it and a
thicke bushe of Rosemary and set it in
the middes of the plater/ then cast yow
Snow vpon the Rosemary & lylly yow
p'arter therewith. And if you haue wa-
fers cast some in with all and thus ser-
ue them forth.

C To frye Beanes.
Take your Beanes and boyle them
and

Of Loker.

and put them into a feyenge pan with
a dishe of butter & one or two onyons
and so let them fry tyll they be browne
all together / than cast a lytell salt vp-
pon them & than serue them foorth.

C To make Pan pufle.

Take the stiffe of Stocke fryssters
and for his paest take a quantite of as-
le and a lytell yest and sugre/ mace and
saffron / than heate it on a chafingdyl
and put it to your flower with the yel-
le of a rawe egge and so after this ma-
sicke make vp your paest.

To make Bleaw manger.

Take a capon and cut out the braune
of him a lyue and parboyle the braure
tyll the fleshe come from the bone/ and
then drie him as drye as you can in a
fayre cloth/ then take a payre of cardes
and carde him as smal as is pessible
and than take a potell of mylke and a
potell of creame / and halfe a potte de
of Ryce flower and your carded braune
of the capon and put all into a panne/
and stere it all together and set it vpon
the fyre / & whan it begynneth to boyle
put

The booke

put thereto halfe a pounde of beaten sa-
ger and a saucer full of roswater/and
so let it boyle till it be very thicke/then
put it into a charger till it be colde and
then ye maye slice it as ye do leiche and
so serue it in.

To make pies of grene apples.
Take your apples and pare them cleane
and core them as ye will a Quince/
then make your coffyn after this ma-
ner/take a litle faire water and halfe a
disshe of butter and a litle safron and
see all this vpon a chafyngdisshe till it
be hote / then temper your flower with
this vpon a chafyngdisshe till it be hote
then temper your floure with this said
licour and the white of two egges/and
also make your coffyn and season your
apples with Synamon/ginger and su-
ger enough . Then put them into your
coffyn and lay halfe a disshe of butter
aboue them/ and close your coffyn and
so bake them.

To bake chekyns in like packt.
Take your chekyns and season them
with a litle gynger and salt/and so put
them into your coffyn/and so put in the
barberies

Of cokery.

barberies/ grapes or goose berries and
halfe a disshe of butter/so close them vp
and set them in the ouen / and whē they
are bacon take the yolkes of sixe eggs
and a disshefull of bergis and drawe the
through a strayne and set it vpon a
chafyngdisshe/ then drawe your baken
chekens and put thereto this fore said
egges and bergis and thus serue them
hote.

To bake pigeons in hort paect
as you make to your
baken apples.

Season your pigeons with peper/sa-
fron/cloues and mace/with bergis and
salt/then put them into your paect and
so close them vp/ and bake them / they
will bake in halfe an houre / then take
them forth/and if ye thyng them drye
take a litle bergis and butter and put
to them and so serue them.

To make Wautes.
Take the kidney of beale and perboile
it till it bee tender / then take and chop
it smal with the yolkes of thre or four
egges then season it with dates small
cucce/small reysons / gyngre suger sy-
namon

B.s. naimon

The booke

samon / saffron and a little salte / and
to the paest to laye it in / take a dolcen
of egges bothe the white and the yolkes /
and beate them well all togyther / then
take butter and put it into a frys-
ing panne and frye them as thyn as
a pancake then lase your stuffe there in
and so frye them togyther in a pan and
cast suger and gynger vpon it and so
serue it forth.

To make pescoddes

Take mary bones and pull the mary
woie out of them and cut it in two par-
tes then season it with suger/synamon
ginger and a little salte/and make your
paest as fyne as ye can and as shorte
and thyn as ye can/then frye them in
swete luet and cast vpon them a lytle
cynamon and ginger and so serue them
at the table.

To make stockfritters

Take the same stuffe that you take to
a vaute and the same paest ye take for
pescoddes and ye mait frix them ouer
bake them.

To stewe tripes

Take a pynt of claret wyne and set it
vpon

Of cookery.

Spen the fier and cutte your trippes in
small peces and thereto put in a good
quantite of synamou and gynger and
also a sliced onion or twaine and so lese
them boyle halfe an houre and then
serue them vpon loppes.

To make a pye of alowes

Take a legge of mutton and cutte it in
thin lices/and for stuffing of the same
take persely cyme and laueri/and chop
them small/then tempce among them
thre or fourte yolkes of harde egges
choppe small/ and small reylsyns/dates
cutte with mace and a little salte / then
laye all these in the steakes and then
role them togyther. This dooen make
your pye and laye all these therin/then
season them with a little suger and sy-
namon/saffron and salte/then cast vpon
them the yolkes of thre or fourte harde
egges and cut dates / with small reylsyn-
ges so close your pie & bake hym. The
for a sirrup for it take costed brede and
a little claret wyne and strayne them
thyn togyther/ and put there to a little
suger / synamou and gynger and putte
it into your pye/and then serue it forth

B. 16.

18

The booke

To make horte paest for tart.
Take fine floure and a curtesy of faire
water and a dishe of swete butter and
a little saffron and the yolkes of two
egges and make it thin and tender as
ye mae.

To make a tarte of beanes.

Take beanes and boile them tender in
faire water / then take them out and
breake them in a morter and strayne
the with the yolkes of .iii. egges / cust
made of milke / then season it vp with
suger and halfe a dishe of butter and a
little synamon and bake it.

To make a tarte of goleberies

Take goleberies and parboyle them
in whyte wyne/claret or ale / and boyle
with all a little whyte brede / then take
them vp & drawe them through a stray
ner as thicke as you can with the yolk
es of vi egges / then season it vp with
suger / half a disch of butter / so bake it.

To make a tarte of medlers.

Take medlers when ther be rotte and
braie them with the yolkes of .iii. egs
ges / then season it vp with suger and
synamon and swete butter / so bake it.

To

Of Cokery.

To make a tarte of damsons.
Take damsons and boile them in wine
other red or claret / and put thereto a do
zen of peres/orels white brede to make
them stiffe with all / then drawe the vp
with the yolkes of six egges and swete
butter and so bake it.

To make a tarte of borage floures.
Take borage floures and perboyle the
tender / then strayne them with the yolk
es of thre or fourte egges and swete
curdes / orels take thre or fourte apples
and perboyle with all and strain them
with swete butter and a little mace and
so bake it.

To make a tarte of marigol des primroses or coullips.

Take the same stiffe to every of theing
that you do to the tarte of borage and
the same seasoning.

To make a tarte of strawberries.
Take and strayne them with the yolk
es of fourte egges & a little white brede
grated / then season it vp with suger &
swete butter and so bake it.

To make a tarte of cherries.
Take al chrynges that ye do to the tarte

W. ill. of

The boke
of dampsons / so that ye puyno betrys
thereto.

To make a Tarte of Spinage.
Take spynage and parboyle it tender/
then take it vp and wryng out the was-
ter cleane and chopp it very small and
set it vpon the kyng with swete butter
in a fryeng pan and season it and set it
in a platter to coole / than syll vp your
Tarte and so bake it.

To make a Tarte of Chese.
Take harde chese and cut it inlycets/
and pare it / than laye it in fayre wates
or in swete milke the space of thre hou-
res / than take it vp and breake it in a
morter till it be small / than draw it vp
thowen a strainer with the yelkes of xl
egges and season it vp with suger and
swete butter / and so bake it.

To make a New after the guise
of beyonde the See.
Take a pottell of fayre water / and as
muche wyne & a brest of mutton chop-
in peces / than sette on the kyng & seome
it cleane / than put thereto a dische ful of
sliced onions and a quantetie of syna-
mon/gynger/ Cloves and Mace / with
salt

Of Lokery.
Salte and stew them all toghether / and
than serue them with loppes.

To make egges in monchyne.
Take a dische of rose water and a dische
full of suger and set them vpon a cha-
kyngdische & let them boyle / than take
the yelkes of eight or nyne egges new
layde and put them thereto every one
from other / and so let them harden a lit-
tel / and so after this maner serue them
soorth and cast a lytell Synamon and
Suger vpon them.

To make an Applemoyle.
Take a douzen apples and other roast
or boyle them / and draw them thorow
a strayne and the yelkes of .iii. or .iii.
egges with all / and as ye strayne them
temper them with .iii. or .iiii. sponcfull
of damaske water if ye wyll / than take
and season it with suger & half a dische
of swete butter and boile them vpon a
chakyngdische in a platter and cast bis-
kettes or synamon and gynger vpon
them and so serue them forth.

To frye Trypes.
Take your Trypes and cutte them in
small peces and put them into a pan &
put thereto an onyon or two & a dische of

The booke

Swete butter and let them frye till they
be browne / and than take theym out &
set them vpon a chafyngdische and pue
thereto a lytel verges & ginger & serue it

To make a Tarte of Prunes.

Take prunes and set them vpon a cha-
fer with a lytell red wyne & put thereto
a manchet and let them boyle togither
then drawe them thowowe a straynet w/
the yelkes of foure egges and season
it vp with suger and so bake it.

To make couertarte after the frenche facion.

Take a pynte of creme and the yelkes
of tennne egges and beate them all to-
gether and put thereto halfe a dische of
swete butter and suger and boile them
till they be thicke / then take them vp &
coole them in a plater and make a cou-
ple of cakes of fyne paest and lay your
stiffe in one of them and couer it with
the other and cutte the bent aboue and
so bake it.

To stewe capons in white broth.

Tak. iiii. or syue biske bones to make
your broth / then take them out when
they are sodden and strayne the broth
into

The booke

into an other pot / then pue in your ca-
pons hole with rosemary & put theym
into the pot and let them stewe / and af-
ter they haue boyled a whyle pette in
hole Mace bounde in a whyte clothes/
and a handfull or twayne of hole pers-
ley and hole prunes and let them boile
well / and at the taking vp put to a ly-
tell bergis and salte and so straw them
vpon soppes and the maribones about
and the marrow layd hole aboue them
and so serue them forth .

For Bustet that may be. an other potage.

Take the broath of the same capons &
put in a faire chaffer / then take a dozen
or xvi. egges and stree them al togither
whyre and all / then grate a fartyng
white lufe as smal as ye can & mynce
it with the egges all togither and pue
thereto salte and a good quantite of sa-
fon / and or ye put in your egges / pue
into your broth / tyme / saucy / marge-
ron and parsel ymal chopped / & when
ye are ready to your dynner / set the chaf-
fer vpon the fyre with the broath and
let it boyle a lytell and pue in your eg-
ges

Of Cokery.

ges / and here it by well for qualyng
the leste. The less boylng it hath / the
more tender it wyl be / and then serue
it forth. ii. or. iii. lyces vpon a dish.

To make a whyte broth.

Take a necke of mutton and fayre wa-
ter and set it vpon the fyre and scome
it cleane / and let it boyle halfe awaye /
then take forth of the broth two ladles
full & put them in a platter / then chop
two handfull of parceley not to small /
and let it boyle with the mutton / then
take twelue egges and the fayre two
ladles ful of broth and bergis / so that
it be tarte of the bergis & strayne them
alcogether / then easō your broth with
salte / and a lytell before you go to dys-
ner put all these to your mutton & serue
it well for quaplyng and serue it forth
with soppes.

An other broth with long wortes.

Take mutton and fayre water / and les
them boyle vpon the fyre / & then take
lecteus or spynage & put thereto / and if
ye lyk to boyle there with two or three
chekens and put thereto salte and ver-
geous after your discretion & serue the
broth

The booke

forth / the flesh vnder / the herbes above

To make a Frealsys at night.

Take chekens heade / liues / gisernes
wings / feet / & chop the in peeces of halfe
an inch long & boile them al togidre / &
wherē broth is almost sole away / chop
a little persley & put thereto wherē
half a dish of butter & so let the boiles
let it be tarte enough & so serue it in.

To make Shoes.

Take a rumpe of veise and let it boyle
an hower or two and put thereto a gree
quanticie of cole wortes and let them
boile togidre. iii. howers / then put to
them a couple of stockdous or teales /
kesand / partrige or suche other wylde
foules and let them boyle all togidre
then eason them with salte and serue
them forth.

To make Porray.

Take a capon or a hen / and either heis
or murtō to make the broth swete with
all / add boyle them al togidre tyl they
be very tender / then take the capon or
hen out of the porre / and take out all
his bones & bray him in a morter with
two pounde of almoundes ouer blauns-
ched

The booke.

ched / then with the brothe of your eas-
pon or hen strayne them metely thicke
then put it in a little potte and season it
with a little suger/sadars/cloves/mace
and small reylus so boyle hym & serue
hym upon loppes.

To stewe bones or gristles of beise.
Take grestles of beise & stewe them as
tendre as ye can sive houres so that ther
be no broth left that shall serue you as
that tyme / then put a good bundell of
rosemary in a faire linnen clothe and a
good quantite of mace in an other cloth
& boyle thim all togyther then wryng
out the iuyce of the rosemary / & Mace
upon the fleshe and season it with salt
and so serue hym.

To stewe mutton.

Take a necke of mutton and a brest to
make the broth strong and then scome
it cleane / & when it hath boyled a while
take part of the brothe & put it into an
other pot & put there to a pounde of rey-
lus & let them boyle till ther be tendre
then strayne a little bredie with the rey-
lus & the broth altogether / then chop
tyme/lauery / and perleley with other
small

Of cokey.

small herbes and put in to the mutton
then put in the streyned reylus with
whole prunes/cloues/mace/peper/saf-
ron and a little salte / & if ye list ye mate
stewe a chiken withall orel sparrowes
or suche other little birdes.

To stewe steakes of mutton

Take a legge of mutton and cutte it in
small slices and put it in a chafer and
put there to a potell of ale / and scome
it cleane/then put thereto seuen or eighte
onions thin diced / and after ther haue
boylde one houre put thereto a dische of
swete butter and so let therim boyle till
ther be tendre and then put thereto a lis-
tle peper and salte.

To make wardenys in conserve.
First make the sirup in this wise/take
a quartie of good comyn / & put a pynte
of clarified honey a pounde or a half of
suger / and mingle all these togyther o-
uer the fire tyll tyme ther be sethe / & then
set it to coole. And this is a good sirup
for many thynges / and w'll be kepte a
vere or twoo. Then take thy warden /
scrape cleene a waye the barke/but pare
hem not / and leeth them in good red
wyne

The booke

Wyns so that ther be well soked/ and ther
der that the wyne be nere hande soked
in to them/ then take and strayne them
through a clothe or through a strainer
into a bessell/ then put to them of this
sirrop aforesaid till it be almoste filled
and then cast in the pouders/ as fine es
uell/ synamon/ pouder of gynger and
suche other and put in boxes and kepe
it if thou wilke. And make thy sirrop
as thou wylte warke in quantite
as if thou wylte warke twen
tie mardens or more or
lesse as by expe
ryence.

I I R I S.

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Cum privilegio ad impris
mendum solum.

M.D.XLV.

¶. P. Shaff p. gynge good/ ab þe hys
ethys way/ but þe shaff byz. be godd for
his false flyght gray/ and moze tanghous
out tyme at þe hys/ but small redress/ be
makinge p. thyngeþ/ be so raf/ then han
gynge þ. drawyng/ forþ shaff be 13 mr 20
a doo to sett thyngeþ at þe han. &
God at þe last þaff byz. helpe us i
and sett good concorde and f. elig
me
oi
w

152 + mylly angell
Coren of reuenant
Michael Prince of Englan
Raphael prince of Englan
Gabriel Prince of Noris
Uriel Prince of Englan

The 4. myghte angelis. S. p. 6.
The 4. on east of the 6.
Balde fire of 1399 upon
the 1. dayes of p^r w^ester
Inchby st. prentis of 1399 north
suche as foun^d in 1399 penitie
ut ifd.

